



Welcome to Ottoman Cuisine

Chef and owner Şerif Kaya has been delighting diners at Ottoman Cuisine since 1992 with his much awarded Turkish food.

Modern day Turkish food is a legacy of the vast Ottoman Empire, spanning over three continents, with access to many markets and cultures, as well as the location and climate of modern day Türkiye.

The menu at the Ottoman Cuisine consists of mainly classic Turkish dishes that have withstood the test of time. There are also the dishes Şerif has created; inspired by his culinary heritage & his new home.

With the specials of the day, we bring you the best of the seasonal produce.

In the Ottoman tradition, we recommend sharing your dishes in order for you to experience the fantastic range of flavours on offer.

Please ask your waiter if you would like to try a tasting menu.

Entrées

PÍDE BREAD

baked fresh in house 3

MEZE

selection of house made dips 24

beetroot & yoghurt | bell-pepper, chilli & yoghurt | hummus |
smoky crushed eggplant

KINGFISH CARPACCIO

Hiramasa kingfish slices, with diced eschalot, ginger, chili, 24
apple cider & olive oil dressing

PATLICAN DOLMA

baby eggplant stuffed with rice, pine-nuts, 24
currants, herbs & allspice, cooked with olive oil

KABAK MÜCVER

zucchini puffs, served with yogurt & dill sauce 20

MANTAR

char-grilled spicy field mushrooms with rocket salad 24

ÖRDEK BÖREK

yufka pastry rolls of shredded duck, pine-nuts, barberry, spices, 27
pomegranate dressing & yoghurt sauce

ÇİÇEK DOLMA

crispy zucchini flowers, filled with goat's feta & halloumi cheese 24
served with a light lemon yoghurt sauce

SALMON DOLMA

salmon rolls of prawn, mushrooms and herbs, wrapped in 30
vine leaves served crispy with chef's signature piquant sauce

KARÍDES

Queensland king prawns pan sautéed with shitake mushrooms 30
& baby spinach, served with lemon yogurt sauce

Mains

IMAM BAYILDI

eggplant stuffed with olive oil braised onion, capsicum & tomato, served with leek 33

BALIK

king-fish slices, lightly seasoned, char-grilled, served with olive oil braised leeks & carrots, leek & potato skordalia 46

PÍLÍC

spatchcock, de-boned; marinated with biber salcasi & fresh thyme char-grilled, served with cracked wheat pilaf & wilted baby spinach 46

ŞIŞ TAVUK

organic chicken thigh, seasoned with saffron & spices, char-grilled, served with Turkish style spicy tabouli salad, pomegranate dressing 38

DANA KÜLBASTI

thin slices of veal seasoned with mild Aleppo chili, char-grilled & served with leek & potato skordalia & lemon mustard sauce 42

ŞIŞ KEBAB

lamb skewers, marinated & char-grilled, served with tzatziki, olive oil braised English spinach & baby carrots 42

PÍRZOLA KEKÍKLÍ

Cowra lamb cutlets seasoned with thyme & sea salt, char-grilled, served with Dutch cream potato chips 46

KÖFTE

mildly spicy lamb kofte, char-grilled; served with eggplant shakshuka 38

Salads

FATUSH SALATA

baby cos lettuce, tomato & cucumber with pomegranate dressing topped with walnuts & lavosh 16

DOMATES SALATASI

heirloom tomato with parsley, shallot, olive oil & lemon dressing 18

Degustation Menu

PÍDE BREAD baked fresh in house

TUNA TATARE

yellow fin tuna, tossed with capers & olive oil dressing,
served on tomato glazed baked eggplant

SALMON DOLMA

salmon rolls of prawn, mushrooms and herbs, wrapped in vine leaves
served crispy with chef's signature piquant sauce

2024 Nick O'Leary Riesling – Canberra District

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ÇIÇEK DOLMA

crispy zucchini flower filled with goat's feta
& halloumi cheese; served with a light yoghurt sauce

KARÍDES

Queensland king prawns pan sautéed with shitake mushrooms
& baby spinach, served with lemon yogurt sauce

2021 Dog Point Sauvignon Blanc Marlborough, New Zealand

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PÍLÍC

spatchcock, de-boned; marinated with biber salcasi & fresh thyme
char-grilled, served with cracked wheat pilaf & wilted baby spinach

FATUSH SALATA

baby cos lettuce, tomato & cucumber with pomegranate dressing
topped with walnuts & lavosh

2017 TarraWarra 'Estate' Pinot Noir – Yarra Valley, Victoria

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KAZANDÍBÍ

baked custard with mastica, pomegranate ice-cream, & morello cherry
sauce

2018 Vietti Moscato d'Asti & Cassis

\$105 per person- \$150 with matching wine

*all guests must opt for the same food menu

Banquet Menu

Entrées

PÍDE BREAD

baked fresh in house

MEZE

selection of house made dips

beetroot & yoghurt | bell-pepper, chili & yoghurt | hummus |
smoky crushed eggplant

KABAK MÜCVER

zucchini puffs served with yogurt & dill sauce

KARÍDES

Queensland king prawns pan sautéed with shitake mushrooms
& baby spinach, served with lemon yogurt sauce

MANTAR

char-grilled spicy field mushrooms with rocket salad

Mains

BALIK

king-fish slices, char-grilled; served with olive oil & lemon dressing

ŞIŞ TAVUK

organic chicken thigh, seasoned with saffron & spices, char-grilled

KÖFTE

mildly spicy lamb kofte, char-grilled; served with tomato relish

FATUSH SALATA

baby cos lettuce, tomato & cucumber with pomegranate dressing
topped with walnuts & lavosh

PILAV

Turkish style rice cooked with risoni & chicken stock

Dessert

ASSIETTE OF

Baklava, Lindt chocolate slice, Turkish delight

\$90 per person

*all guests must opt for the same food menu